



**NORTH CAROLINA DEPARTMENT OF AGRICULTURE
AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION SERVICE
Raleigh, North Carolina**

Steve Troxler, Commissioner

MPIS NOTICE

4-05

2-17-05

Inspection Requirements for Meat and Poultry Businesses

I. PURPOSE

This notice provides updated inspection information for consumers, for current and potential business owners.

II. REFERENCES

Federal Meat Inspection Act; Federal Poultry Products Inspection Act; 9 CFR Parts 300 to 500; N.C. Compulsory Meat Inspection Law (Articles 49B, 49C and 49H - G.S. 106-549.15-39, 97,98); N.C. Poultry Products Inspection Law (Article 49D - G.S. 106.549.49-69).

III. CANCELLATION

MPIS Notice 7-04 dated 12-02-04

IV. PROCEDURE

The following chart lists the type of inspection required for common business dealings in the meat and poultry industry.

Business Activity	Agency Providing Inspection	Minimum Inspection Required
Slaughter Meat Animals for sale to the public (wholesale or retail)	Department of Agriculture	Compulsory Meat & Poultry Inspection
Slaughter Poultry (not of one's own raising) for sale to the public (wholesale or retail)	Department of Agriculture	Compulsory Meat & Poultry Inspection
Slaughter or process meat/poultry for personal consumption (not to be sold wholesale or retail)	Department of Agriculture	Custom Exempt Inspection

Process Canned Meat and Poultry products for sale to the public (wholesale or retail)	Department of Agriculture	Compulsory Meat & Poultry Inspection
Process Meat and/or Poultry products and transport to another location for sale (wholesale or retail)	Department of Agriculture	Compulsory Meat & Poultry Inspection
Process limited single-ingredient Meat and/or Poultry products for wholesale sale to Hotels, Restaurants and Institutions	County Health Dept. - certain dollar limitations apply / percentage of total wholesale sales limited (not to exceed 25% of all retail sales) – accurate and legible record keeping required	Retail Meat Market Permit
Process Meat and/or Poultry products for unlimited wholesale and/or retail sales	Department of Agriculture	Compulsory Meat & Poultry Inspection
Process Meat and/or Poultry products for sale via the internet	Department of Agriculture	Compulsory Meat & Poultry Inspection
Conduct Door to Door sales of fully packaged, marked and labeled meat and poultry products	Department of Agriculture	Meat Handler's Registration
Store and /or transport fully packaged, marked and labeled meat and poultry products for wholesale, retail or internet sales	Department of Agriculture	Meat Handler's Registration
Transport live animals to an inspected slaughter / processing facility, pick up fully packaged, marked and labeled meat & poultry products and sale to the general public	Department of Agriculture	Meat Handler's Registration
Sell live animal to customer. Transport live animal for customer to inspected slaughter / processing facility. Customer picks up packaged & labeled meat / poultry products from slaughtering/processing facility	No inspection required	

Sell live animal to customer. Allow customer to slaughter animal on your farm / premises, or slaughter animal for the customer on your farm	This activity is in violation of the N.C. Compulsory Meat Inspection Law and/or the N.C. Poultry Products Inspection Law and is not permitted.	Letters of warning, civil penalties and/or criminal prosecution could result.
Slaughter animals of your own raising for your own personal use, members of your household and non-paying guests	No inspection required	
Process deer or other wild game species for hunters	No inspection required provided no other amenable meat or poultry products are processed in the facility	
Process deer or other wild game and donate to charity	Department of Agriculture	Custom Exempt Inspection
Process meat & poultry products for on-site retail sales to the general public	County Health Department	Meat Market Permit
Restaurant / Catering Activities	County Health Department	Restaurant Permit
Sell meat and poultry products via mobile food trailers	County Health Department	Food Stand Permit
Receive fully packaged, marked and labeled meat and poultry products and offer them for retail sale at your store without opening packages or further processing any items	No inspection required	
Slaughter and / or process up to 1,000 poultry (chickens) or rabbits (250 turkeys) per calendar year of your OWN RAISING, on your own farm. Producer shall not engage in buying or selling of poultry products other than those produced from poultry raised on your own farm. Such poultry	No inspection required. Accurate and legible records should be kept to prove to Department of Agriculture Officials that the bird / rabbit limit is not exceeded. Adulteration provisions of the act still apply.	

moves only in intrastate commerce.		
Slaughter and /or process greater than 1,000 but no more than 20,000 poultry (chicken) or rabbits (5,000 turkeys) per calendar year for distribution by producer or person solely to household consumers, restaurants and hotels for use in their dining rooms, or in the preparation of meals for sales directly to consumers.	Department of Agriculture	Sanitation and Facilities Inspected. Product must be labeled with Slaughterer's name and address, and the statement, "Exempted P. L. 90-492." Accurate and legible records must be kept to prove to Department of Agriculture Officials that the bird / rabbit limit is not exceeded. Adulteration provisions of the act still apply.
Exceed limit of 20,000 poultry (chicken), rabbits, (5,000 turkeys) as described in above scenario	Department of Agriculture	Compulsory Meat and Poultry Inspection

Dr. Steven C. Wells
State Director

DISTRIBUTION:
MPIS In-Plant and Supervisory Personnel;
NCDEHNR; NC Cooperative Extension

SUBJECT CATEGORY:
Compliance